

Hipolito Schroeder

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PROFILE

Chef with a track record building high-impact solutions and improving retention.

EXPERIENCE

Executive Chef — Ratke - Olson (2014-05-16 - 2014-10-11)

- Maintained food cost under 33% with vendor negotiations and waste controls.
- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.
- Catered private events for up to 124 guests with 95%+ client satisfaction.

Pastry Chef — Beer - Schuster (2022-03-11 - Present)

- Catered private events for up to 53 guests with 95%+ client satisfaction.
- Managed kitchen of 14 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 14% through optimized dish pricing.

Pastry Chef — Romaguera, Kreiger and Goyette (2015-10-14 - 2020-07-24)

- Catered private events for up to 227 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 6% through optimized dish pricing.
- Maintained food cost under 24% with vendor negotiations and waste controls.
- Managed kitchen of 19 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Pollich, Terry and Erdman (2023-05-24 - 2023-11-25)

- Catered private events for up to 104 guests with 95%+ client satisfaction.
- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.
- Maintained food cost under 33% with vendor negotiations and waste controls.

CORE SKILLS

Cuisine Styles

French • Plant-based • Pastry • Mediterranean

Kitchen Skills

Butchery • Sauce-making • Cost Control

Operations

Event Planning • HACCP • Catering

Soft Skills

Time Management • Team Leadership • Quality Control

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Schmeler - Bailey University (2014)

CERTIFICATIONS

- Food Safety Manager